

INFORMATION DISCLOSURE
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APPLICANT

Corrado FOGHER

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U.S. PATENT DOCUMENTS

*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE

FOREIGN PATENT DOCUMENTS

	DOCUMENT	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO
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*Examiner	/Cathy K. Worley/	Date Considered	12/07/2008
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